

Lamb

Herb crusted Lamb Chop served with Mint Jelly
Ground Lamb Kabob
Lamb Meatballs in Spicy Tomato Sauce

Chicken

Sweet & Sour Chicken with Peppers, Onion & Pineapple
Spicy Jamaican Chicken Wings
Honey Teriyaki Chicken Wings
Carolina BBQ Chicken Wings
Cajun Chicken Wings
Turkey Meatballs with Carolina, Cajun, Italian or Bangkok Peanut Sauce
Chicken Drumettes with Ranch, Honey Mustard & BBQ Dip
Buffalo Hot Wings w/Celery, Carrot Sticks, Bleu Cheese & Ranch Dips
Chicken Kabob Teriyaki with Peppers and Onions
Mini Chicken Cordon Roes with Supreme Sauce
Chicken Tenders with Honey Mustard & BBQ Sauces
Spicy Buffalo Chicken Tenders with Ranch & Bleu Cheese Dips
Honey BBQ Chicken Tenders with BBQ Sauce
Sicilian Chicken Tenders served with Goat Cheese, Ricotta & Marinara Sauces
Buffalo Chicken Egg Roll with bacon, ranch & bleu cheese

Vegetarian Fare Dips and Spreads

Roasted Red Pepper Relish Spread with sliced onion baguette & assorted crackers
Hummus Tahini Dip
- Chick Peas, sesame paste, lemon & Cilantro served with Pita Bread
Cheddar and Wine Spread with Sliced Onion Baguette, Celery & Carrot Sticks
Hot Spinach Artichoke Dip with Bread Sticks and Pita Bread
Philly Style Jalapeno & Garden Vegetable Spread with Sliced onion baguette & assorted crackers
Rotel Cheddar & Pepper Dip with Corn Tortillas
Cold Spinach, Feta & Greek Yogurt spread
with pita triangles

Beef

Meatballs Swedish BBQ or Sweet & Sour
Hawaiian meatballs with pork sausage, peppers, onion, pineapple and sweet & sour sauce
Bourbon street Meatballs with andouille sausage Pepper corn and creole Sauce
Mediterranean Meatballs with mixed tomato sauce:
Oriental Meatballs with Sweet Mirin Sauce

Beef Kabob Teriyaki with Peppers & Onion
Garlic Ginger Beef Kabob
Beef sautéed marinated in Coconut Milk & Hot Curry Sauce
Chesseburger Egg Roll
Philly Steak & Cheese Egg Roll
Beef Tenderloin Stuffed Mushroom

Pork

Baby-Back Ribs - Oriental, Memphis Sweet & Sour or BBQ
Ham and Cheese Strudel
Pigs in a Blanket
Melon wrapped Prosciutto
Andouille Sausage Puffed Pastry
Mild Italian Sausage stuffed Mushroom Cap
Bacon wrapped Red Potato with Blue Cheese Dip
Palace Court Pork Kabob with Andouille sausage and gravy
BBQ Pork Quesadilla **with** black bean corn chipotle salsa
Southern Fried Pork Sliders with Honey mustard & Mayo
Chile Braised Pork shoulder
Ham & Cheese Egg Roll with mango mustard
Carolina BBQ Egg Roll

Seafood

Jumbo Cocktail Shrimp with Cocktail Sauce
Popcorn Shrimp with Cocktail Sauce
Spiced Shrimp in Shell
Shrimp Quesadillas served with Salsa & Sour Cream
Tempura Shrimp with Sweet & Sour or Hot Pepper Sauce
Marinated, grilled Shrimp Kabobs
Shrimp Scampi in Herb Butter, Lemon and White wine
Creole Crab Dip with Garlic Croustade
Spinach & Crab Dip with breadsticks
South of the Border Shrimp-Crab Dip with corn tortillas
Maryland-Style Crab Cakes with Cocktail., Remoulade & Tartar Sauce
Mushrooms stuffed with Crab topped with Lemon Cream
Fried Calamari with Marinara Sauce & Lemon Aioli
Catfish Bite with Cocktail & Tartar Sauces
Flounder Bites with Cocktail & Tartar Sauces
Bacon & Shrimp Puffs with Remoulade Sauce
Thai Red Curry Shrimp with Jasmine Coconut Rice
Shrimp & Crab Cake with Cocktail & Tartar sauces
Crab Rangoon

Seafood Mirrors

Sliced Smoked Salmon with chopped egg, capers, cream cheese & red onion served with
Melba toast and mini bagels
Oven Roasted Whole Salmon Louisiana served with Remoulade sauce, crawfish hollandaise
sliced garlic croustade
Whole Poached Decorated Salmon with cucumber dill tartar sauce. capers and red
onion served with assorted crackers & Melba toast

Farmers Market

Grilled Seasonal Vegetables with Extra Virgin Olive Oil & Balsamic Vinegar to include: Jumbo
asparagus, portabella mushroom, red, yellow and orange peppers, yellow and gold beets,
Granny Smith Apples, cipollini onion, farm fresh zucchini, squash, sliced carrots, & jumbo
field mushrooms & served
with Garden Vegetable Dip
Basket of Raw Vegetables to include broccoli, cauliflower, celery, cucumber, carrots, green
beans, zucchini, and yellow squash & served with Roasted Red Pepper Dip
Domestic & International Cheeses to include Cheddar, Swiss, Smoked Gouda, Havarti, Smoked
Cheddar, Boursin, Brie, with Cranberry, Gourmandise with walnuts, Jarlsberg, served with
French Bread, Onion Crostini, and assorted Crackers and Garnished with Red and Black
Grapes.